

# TOFU SPRING

*Rolls*

## INGREDIENTS

6-7 RICE PAPER SHEETS  
3-4 CUPS LETTUCE OF CHOICE  
1 CUP SHREDDED CARROTS  
1 CUCUMBER, SLICED THINLY  
14 OZ FIRM TOFU  
2 TBS SWEET CHILI SAUCE

2 TBS TAHINI  
1/2 TB SRIRACHA  
5 TBS COCONUT AMINOS  
DASH OF GARLIC POWDER  
DASH OF CRUSHED RED PEPPER  
DASH OF SESAME SEEDS

## INTRODUCTIONS

DIPPING SAUCE: IN A SMALL BOWL MIX TOGETHER 2 TBS TAHINI, 1/2 TB SRIRACHA, 4 TBS COCONUT AMINOS, DASH OF GARLIC POWDER, DASH OF CRUSHED RED PEPPER AND A DASH OF SESAME SEEDS. SET ASIDE.

TOFU: CUT FIRM TOFU INTO THIN RECTANGLES. PLACE ONTO PLATE AND SEASON THEM WITH 1 TB OF COCONUT AMINOS AND 2 TBS OF SWEET CHILI SAUCE. WITH HANDS EVENLY SPREAD THE SEASONING. ADD TOFU INTO SKILLET [MEDIUM HIGH HEAT] COOK UNTIL SIDES ARE CRISPY AND LIGHT BROWN. SET ASIDE.

IN A LARGE BOWL/ DISH FILL WITH HOT WATER. DIP RICE PAPER SHEET INTO WATER FOR 5 SECONDS. MOVE RICE PAPER ONTO A LARGE PLATE AND ADD LETTUCE, CARROTS, CUCUMBERS AND COOKED TOFU. ROLL TO WRAP AND SECURE ALL INGREDIENTS. REPEAT FOR EACH ROLL.